

EVENTS OF INTEREST
IN SOCIAL CIRCLES

WOMAN AND THE HOME

DOMESTIC HELPS AND
AIDS TO HOUSEWIVES

TODAY'S POEM

JOSIAH ROYCE

1855-1916.
Lord, grant him still some task for
for heart and brain—
A man's rich day of usefulness again!
Eager, yet all unburied—poised to
meet
All Fate holds forth, of triumph or
defeat.

O God most Wise—who deftly takes
away
The tools and playthings of our little
day.
Take Youth, and hope, and dreams
surpassing fair,
But not the work we love!

Somewhere, somewhere,
The master-mind moves toward the
goal it sought!
Spare him his splendid quest—his
crystal thought—
His vision sure, that was our all-
delight
Till dusk enwrapped him, and the
long, long night

The scene—where shifted? Where at
Thy behest
That hoard of priceless lore made
manifest?
What service for the restless hand
and heart,
So lavish of the wealth they could
impart?
Surely Thy blessed vineyard cannot
spare
Such craftsman, but must hold him
dear and rare!

Some day, in Thy good time, shall we
once more
About him press, and marvel as be-
fore?
Shall we of lesser mold behold him
still
On Thy high tasks intent—dauntless
of well
And in his work the old-time match-
less skill?
—Laura Simmons, in N. Y. Times.

William G. Sewall, of New York,
who died May 30, left an estate of
\$3,454.

The Brooklyn Daily Eagle will ce-
lebrate its seventy-fifth anniversary on
Oct. 26.

NOTICE—We Buy

OLD FALSE TEETH

OLD BRIDGES AND CROWNS
In Any Condition. We Guarantee
Highest Prices. Bring or Mail to
UNIVERSAL TOOTH CO.
ROOM 204, WARNER BUILDING,
33 FAIRFIELD AVE.

Easy & Practical
Home Dress Making
Lessons

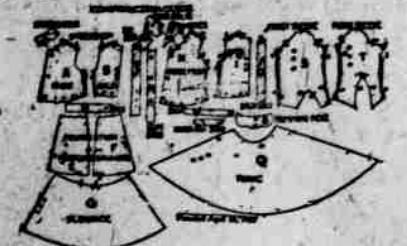
Prepared Specially for This Newspaper
By Pictorial Review

For Satin and Velvet



Distinctive for its stylish lines is
this costume in satin and velvet.
Beads added to the lower edge of the
train make an effective trim-
ming.

All signs point to another season of
combinations of smart fabrics. Satin
and velvet are used for this stylish
afternoon frock, which is joined
to a two-piece circular tunic of vel-
vet. The costume is arranged over a
foundation consisting of an under-
body with high or V neck, attached



to a three-piece skirt lengthened by a
one-piece circular flounce. To repro-
duce the design in medium size re-
quire 2 yards 38-inch satin and 6
yards 40-inch velvet. The foundation
may be of silk or good quality perca-
line, 5 yards being required for the
dress.

Pictorial Review Costume
25 cents.

These Home Dressmaking articles are prepared especially
for this newspaper from the very latest styles by The Pictorial
Review.

Wonderful Model
For Early Fall Wear

FOR MATINEES

Tobacco brown velours worked in
the fabric used here. The long coat
has a unique line to confine the full-
ness of the pleatum that harmonizes
with the strapped cuffs. The boxy
front line of the coat is also smart.
No garment is complete now without
a touch of fur, so this suit takes a
deep collar of seal.

The Capital City Automobile Co.,
Hartford, Conn., was destroyed by fire
at a loss of \$20,000.

SPECIAL SALE OF FERNS
AND PALMS

JOHN RECK & SON

LAURA JEAN LIBBY'S DAILY TALKS ON

HEART TOPICS

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IF YOU ARE NOT
PROUD OF YOUR PARENTS

"Judge not! Thou canst not tell how
soon the look of scorn
May rest on thee; what freak of fate
may place upon thy brow
A cloud of shame to kill the calm that
rests upon thee now.
Scorn not! Thy lightest sneering word
an honest heart can feel
As keenly as the deadly stab made by
the pointed steel."

The cruellest sorrow that can bring
parents' hearts is the knowledge that
the child they have cuddled in their
arms, tolled and sacrificed for, holds
them in contempt, is actually ashamed
of them. Because a mother and fa-
ther may not have the advantage of
an education having been their way
from poverty to comfortable circum-
stances, their son or daughter should
not think the less of them for it, but
rather the more for their sterling qual-
ities which caused them to rise above
their surroundings.

Mother may be old fashioned and
her tongue possess an uncomfortable
way of tripping through the sentences,
mispronouncing this word or getting
mixed on something else. But instead
of getting flushed, feeling uncomfort-
able, looking daggers or stepping on
her foot under the table, the son or
daughter should never call attention
to it, but smile good naturedly and let
it go at that.

To be continually rebuked by her
children makes such a mother only
the more confused and awkward in
their presence. If strangers are about,
she doesn't know what to do or say
lest she will make a mistake and
shame them all. Sons and daughters
should know that if others do not re-
spect their parents they do not respect
themselves.

Father, while resenting the chil-
dren's attitude in such cases, is less
troubled over it than their mother is.
He will not take their corrections
meekly, declaring: "If your friends
don't like me as I am, let them keep
out of my way. I got along with my
actions and way of talk before you
were born. Long as it satisfies me,
nobody else need care. People who
comment on me are not paying my
bills."

When father gets started on these
arguments he holds the fort. They
are obliged to retreat from him. He
can battle for both himself and his
timid old wife, he insists. The chil-
dren who want to find fault with such
parents will generally have an oppor-
tunity. If father goes to the show and
at the end of the first act sees the
curtain drop, thinking it is all over,
grabs his hat and is half way up the
aisle before he is overhauled, reasoned
with and brought back, his children
shouldn't be mortified at the laughter
and giggles of others he caused. They
should consider it just a merry joke
and conduct him back to his seat in
triumph. If he had spent more money
on shows in his younger days he
wouldn't have been able to give his
family the comforts which they now
enjoy.

No matter if parents may appear
rough and uncouth, children who can-
not smooth it away should make the
best of it and love them even the more
devotedly because of their deficiencies.
Their hearts are all right and that is
better than the rest. They have be-
lieved in their parents, given them
proud old, holy money, given them
who's life to give their children every
advantage and accomplishment. It is
a poor return not to feel proud of them.
If they were to lose them, they
would soon realize how they would
miss those heart jewels, those dis-
monds in the rough. No one should
over trust a son or daughter who is
ashamed of his or her old-fashioned
parents.

MISS LIBBY'S REPLIES
TO YOUR LETTERS

Miss Libby's answers to your
letters. Correct name and ad-
dress must be given to in-
sure attention. Initials printed.
Write short letters on one side
of paper only. Use ink. Per-
sonal letters cannot be answer-
ed. Address Miss Laura Jean
Libby, No. 346 President St.
Brooklyn, N. Y.

GIFT FOR ONE ENGAGED

V. T. writes: "Kindly let me know
of a suitable gift for a young man's
birthday. One not too costly. We are
engaged. I gave my photo Christmas.
Ever so much obliged."

A nice volume if he is fond of read-
ing. Or a silk umbrella. Pair of cuff
links or a smoking set or a kodak.
Any of these.

MAY RETURN IF LEFT ALONE

M. S. writes: "Street-car conductor
made my acquaintance months ago.
Recently he quit speaking. Gave my
girl friend cards for me. Talks well
of me to her. I am 18. Can I regard
his friendship? Am I too young to
have callers of opposite sex?"

He is changeable. May return to
you if left alone. You are not too
young for callers.

HER LEAP-YEAR PROPOSAL.

A. S. writes: "I am very much
taken up with a young man. Seems
to care as much for me. Don't show
it. Treats me fine. Just for fun,
should I take the opportunity of leap-
year proposal? Is this right?"

Instead of accepting it in fun this
unbecoming proposal might lose him.
Be modest. Let him do the proposing.

TO HELP A POOR GIRL OUT.

V. H. writes: "I am a young girl

of eighteen, deeply interested in a
young man three years my senior.
Another young man invited to our
house wants to know if I will keep
company with him. How can I get
rid of him? Already he stopped work
to stand around and watch me. Am
I to ignore him on the street? Please
help a poor girl out."

Ask your parents to pass him by
with you. They only may bow. It
is a deep regret to hurt his feelings.
Better walk some other way to avoid
meeting him for a while.

A MEDICINE OF MERIT.

The great sale of Lydia E. Pink-
ham's Vegetable Compound all over
this land is the result of genuine
merit. The reason is that this good
old fashioned root and herb medicine
actually helps those suffering from
the ailments peculiar to women. If
it did not, would not the women of
America have found it out in forty
years, so that few of them would buy?
—Adv.

LITTLE BENNY'S
NOTEBOOK

(By Leo Pope)

Ma sent me to the store to get 2
pounds of cherries to make a cherry
pie out of, and I tasted one on the
way home and it was so good I tasted
about 15, and while I was tasting
them the bag slipped and I saw it
upside down so half the cherries rolled
all over the pavement, and a lot of
kids wanted to know if I wanted
them to help me pick them up, and
I said No, only they helped me en-
joy, putting more in their pockets
than what they put back in the bag,
and then I kept on walking home,
thinking, G, the bag feels like, and I
passed Mary Watkins house and she
was setting on the front steps, saying,
Hello, Benny, wait you got?

Cherries for a cherry pie, I said.
Which she didn't say anything, and I
said, want some?

I don't know, she said.
Take some, I said, and I held the
bag out, and Mar Watkins said, There
for a pie.

Wat do I care, I said, and I took a
handful out and put them on her lap,
saying, Wat do I care.

Aint you afraid, she said.
Afraid nothing, I said. And I took
another handful out and put them in
her lap, and she said, My, you better
be careful.

Wy better I? I said. And I put 2
more handfuls in her lap and kept
on going home and while I was going
up the front steps the bag felt so like
I looked in and counted the cherries,
only being 17 of them left and I thawt
G, it won't make much of a pie, and
I too kthem back in the kitchen and
nobody was back there, and I put
them on the table and rote on the
bag with a pencil Deer ma, Im go-
ing around to cuzzin Arties for sup-
per, please dont save me any of the
pie, as I have had my cherries. Your
lovin' Benny.

And I went around to Arties for
supper and just as I was going to eat
I too, came around after me and
made me go home with him, the rest
being to go to rite about.

Arrests Wrong Man
In Massachusetts and
Brings Him Here

Frank Patrides, a waiter who when
arrested to obtain \$50 in change for
somebody, which his employer had
him last week absconded, is still at
large. The police arrested a man in
Webster, Mass., as Patrides and De-
tective Dooley brought him back to
Bridgeport, only to find when he ar-
rived in court yesterday that
they had the wrong man. It was a
case of mistaken identity.

Don't Stay
Gray

Tint your hair to the shade desired
with "Brownatone." This new pre-
paration, which has no harmful mat-
ter, contains henna, sulphur, silver,
lead or similar preparations.

There is no danger of an itching or
poisoned scalp when you use "Brown-
atone," for this simple preparation
positively contains no lead, mercury,
silver, sulphur, zinc, aniline, coal-tar
products or their derivatives. You
just brush or comb it into the hair and
 presto—your gray hairs instantly dis-
 appear—your hair is a beautiful and
 uniform color throughout—the ends
 are as dark as the balance and you
 have any shade desired from a light
 brown to a black. Just a moment's
 "touching up" once a month and no
 one can ever detect it.

No rubbing, or washing off—no fading.
 Prepared in two shades—one to
 produce golden or medium brown, the
 other, dark brown or black. Two
 sizes—25 cents and \$1.00.

We will send absolutely free, for a
 short time only, a sample bottle of
 "Brownatone" if you will send us
 your name and address accompanied
 by 10c to help pay postage and pack-
 ing. No samples at dealers. This of-
 fer is made for you to try "Brown-
 atone" Hair Stain, and find for your-
 self just how superior it is to all so-
 called combs, etc. The Kenton Phar-
 macal Co., 640 Pike Street, Covington,
 Ky.

Sold at Riker's Drug Store and
 other leading dealers.

GIRLS, IF YOU WANT TO BE UP TO DATE,
ADORN YOURSELVES WITH BABY 'GATORS.

GIRLS, HERE'S THE LATEST FAD—WEAR A BABY ALLIGATOR!

Girls, here's the latest fad. Wear a
little alligator on your shoulder, or,
better still, let two baby-saurians crawl
on you. It's quite the latest thing

in some parts of Florida, and the idea
has struck New York. It is finding
favor among some young women who
like to be considered quite up to date
and who find the juvenile reptiles in-
teresting and amusing. Miss Ampar-
has struck New York. It is finding
favor among some young women who
like to be considered quite up to date
and who find the juvenile reptiles in-

CORNER FOR COOKS

POTATO WITH EGGS AND CHEESE
Butter a fireproof dish, grate a lit-
tle cheese over, then dust with cay-
enne and put it into the oven for sev-
en or eight minutes to heat. Break
carefully over this six eggs, grated
potato, a sliced potato, add a good
sprinkling of salt and pepper, a little
butter. Bake in a fairly hot oven
for 20 minutes.

POTATO SNOW.
Put through ricer with salt into a
hot dish the potato shaved (be like
rice). Set in oven about three min-
utes, but do not let it crust or brown.

POTATO PIE.
One pound of steamed potato finely
mashed; two cups of sugar, one cup
of cream, one-half cup of butter,
three well beaten eggs, flour, with nut-
meg. Bake with a crust.

BAKED POTATO.
Take four potatoes uniform in size,
wash well and grease with lard, salt,
then put in oven to bake on asbestos
mats.

POTATO PANCAKES.
Take four large potatoes, lay in
salted water one-half hour, put potato
through fine chopper or grate it. Add
pepper, salt, four eggs and a large
spoon of flour. Beat well together
and fry in hot lard.

BOILING OLD POTATOES.
If they turn dark add a teaspoon of
milk to one quart of water that you
boil them in and they will be white
like new ones.

POTATO SOUP.
Take about five large potatoes, put
through the ricer. Then add two table-
spoons of butter, a little dried celery
and a bit of onion. Then take and

GOOD NEWS THE POPULAR
QUALITY IN TEAS

QUALITY TEAS. THE BEST. ALL KINDS.
English Breakfast, Ceylon, India and Irish.
Also Formosa Oolong, Mixed, Uncolored Ja-
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Hyson. ALL AT UNIFORM PRICE OF

We Lead—let those follow who can.
35c 3 lbs
lb \$1

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BRANCHES EVERYWHERE. BE SURE IT IS VAN DYK'S

beat one quart of milk, add to the
potato, set on stove and heat up;
beat up one egg and add to the
soup.

GARNISHES FOR FISH.
Slices of lemon with rind complete
or noticed, dipped into fine-chopped
parsley, make a change from the or-
dinary sliced lemon. Rosettes cut
from pickled beet and laid upon
slices of lemon give a bit of color of
real attractive. Potato balls dipped
in chopped parsley and hard-boiled
egg rings are all used.

PUMPKIN PIE.
One quart sifted pumpkin, two
quarts of milk, two eggs, two table-
spoons of flour, one teaspoon cinna-
mon, one teaspoon ginger, one tea-
spoon nutmeg, one teaspoon salt, two
cups sugar, one-half cup molasses.
This makes four pies.

SPRUCE BEER.
Allow an ounce of hops and a
spoonful of ginger to a gallon of
water. When well boiled strain it
and put in a pint of molasses and
half an ounce or less of the essence

of spruce. When cool add a teacup
of yeast, put it into a clean, tight-
lidded bottle and let it ferment for a day or two,
then bottle it for use.

MOCK ANGEL CAKE.
One and one-half cups sugar, one
and one-half cups flour, two teaspoons
baking powder, pinch salt; sift all to-
gether three times; one and one-half
cups boiling milk. Beat hard for 10
minutes; fold in beaten whites of
three eggs and vanilla. Bake in up-
greased pan for 45 minutes in slow
oven.

Female relatives of Germans have
been ordered to leave Belgium.

Secretary Daniels ordered a board
of inquiry to convene at the Philadel-
phia Navy Yard to investigate the ex-
plosion of a twelve-inch gun on the
battleship Michigan last week.

Three hundred and eight secretar-
ies of Chambers of Commerce from
all over the United States arrived at
Cleveland for the opening of the con-
vention of the National association of
commercial organization secretaries.

ANITA STEWART
in "THE COMBAT"

HE was dead, she believed, and though her heart had gone with him,
she gave herself in soulless, legal marriage to another. But close-
ly as she guarded the secret of her first marriage, treachery and
a relentless fate laid bare the pitiful story. And with the revelation came
the knowledge that her first husband, the man whose love she treasured
above all else, lived and claimed her. Gone was the secrecy, the pretense,
the deceit. In its stead stood the glaring truth and outraged convention.
Above the wreck of these lives could the call of a man to his mate find
its answer?

SEE THIS GRIPPING
PLAY at POLI'S TO-DAY